

BREAKFAST

MON - FR 09:00 - 13:00

SAT - SUN 09:00 - 14:00

START YOUR DAY WITH A GLASS OF SPARKLING WINE

Prosecco Bruni Brut

540

special price

PORRIDGE

Oatmeal porridge	390
with berries and granola	
Rice porridge	490
made with coconut milk and stracciatella	
Buckwheat porridge	640
with shrimps, parmesan and poached egg	

ON BREAD

Club sandwich	570
with chicken, tomato and egg	
Croque-Monsieur	620
with ham, cheese and Mornay sauce	
Avocado with poached egg / with salmon	490/760
and hollandaise sauce on a tartine	
Benedict with crab, poached egg	990
and hollandaise sauce on a brioche	
Tartine with red caviar	690
and New Zealand butter	

EGGS

French omelette	450
with parmesan and tartine	
Scrambled eggs	990
with crab and avocado	
Shakshuka	540

Eggs 3 pcs.

fried eggs / omelette / scrambled eggs

220

Toppings:

avocado 80 g	240	shrimps 60 g	340
Uzbek tomatoes 100 g	220	slightly salted salmon 60 g	440
oyster mushroom 50 g	140	crab 40 g	590
parmesan 20 g	170	mortadella 40 g	290
stracciatella 50 g	220	bacon 50 g	220
hollandaise sauce	90	salad mix	220

MAIN MENU

Mediterranean breakfast

for two

Shakshuka

shrimps, mortadella, avocado, hummus,
Uzbek tomatoes, salad mix, tartine with butter

1490



French breakfast

for two

French omelette with parmesan

tartine, ham, brie cheese, chevre cheese, fresh berries,
candied orange in Grand Marnier liquor, croissant 2 pcs.

1490

Beefsteak	640
with egg and hashbrown	
Hashbrowns / with salmon	420/690
with sour cream and poached egg	
Pancakes with red caviar	640
and sour cream	

SWEET

Cottage cheese	520
pancakes with sour cream and lingonberry	
French toast	690
with apricot confit and ice cream	
Pancakes with salted caramel	390
and pecan nut	
Basque Cheesecake	490
with cherry-port sorbet	

FRESH PASTRY

Danish	390
with vanilla cream and raspberry	
Brioche	220
made with New Zealand butter	
Tartine with butter	120
Classic croissant	290

SMOOTHIE

Avocado, spinach, apple	420
Kiwi, banana, strawberry <i>on coconut milk</i>	360
Cherry, pineapple, cinnamon <i>on almond milk</i>	340

FRESH JUICES

Orange	390	Apple	390
Grapefruit	390	Carrot	320
Pineapple	590	Celery	390

COFFEE

Ristretto	230
Espresso	230
Americano	240
Cappuccino	290
Latte	320

Coffee with plant milk

Almond milk	+90
Coconut milk	+120
Almond milk	+120

DRINKS

Dausuz water <i>500/850 ml</i>	340/520
Water Acqua Panna <i>250/750 ml</i>	420/750
Water San Pellegrino <i>250/750 ml</i>	440/850
Juice <i>200 ml</i>	290
Homemade berry drink	250



AUARIUM

Every week we're supplied with oysters from all over the world. You can ask the waiter what we have for today

Seafood plate 3590/6820
crab claws, Magadan shrimps, Maaka oysters, salmon sashimi, scallop sashimi, tuna sashimi, rouille sauce, citronette sauce, oyster sauce *small big*

Magadan shrimps on ice 350 g 1890

NEW Sea urchin with ponzu 450

Oyster 1 pcs. / 6 pcs.

Maaka 360/2160 Pink Jolie 560/3360

Crimean 420/2520 Saint-Vaast 640/3840

CRUDO

Beef tartare 840 Dorado ceviche 820
with parmesan with Yalta onion

Beef 840 Red shrimp 720
carpaccio tartare
original recipe with bisque sauce

Salmon tartare 890 Scallops tartare 940
with avocado and mango with burrata cream

Tuna carpaccio 720 Sashimi 440/290/560
with foie gras cream on toast salmon / tuna / scallop

MEZE

Traditional mediterranean snacks

🌿 Babaganush 290 Shrimps 490
eggplant, vegetable salsa in spicy herbs

🌿 Hummus 290 🌿 Stracciatella 390
with carrot and cashew with baked Ramiro pepper

🌿 Olives 450 🌿 Artichokes 520

Assorted meze 1790 Roti Flatbread 150
with hot flatbread



SHOW preparing at the table

🌿 vegetarian

🌶️ spicy ½ half a portion

PIZZA

Neapolitan
thin-crust pizza

🌿 Margarita	540	Parma ham and arugula	890
🌿 Gorgonzola and pear	690	🍄 Pepperoni Picanto	790
Carbonara	760	NEW Mortadella	990
🌿 Five cheeses	820	and stracciatella	

FOCACCIA AND BREAD

Focaccia with pesto	370	Brioche	220
Focaccia with parmesan	390	Bread basket	290
Tartine with butter	120		

STARTERS

SHOW	Guacamole with Feta cheese and strawberry for 2 persons	1490
	Bruschetta with trout 2 pcs.	640
NEW	Bruschetta with roastbeef 2 pcs. with capers and truffle sauce	690
	Shrimps 5 pcs. / 10 pcs. in Kataifi crust with peanut sauce	570/990
	Fritto misto with shrimps, calamari and aioli sauce	790
	Vitello Tonnato roastbeef in tuna and capers sauce	780
	Chicken liver pate with brioche and orange zest in Grand Marnier liqueur	540
	Antipasti parma ham, parmesan, artichokes, dried tomatoes, olives	1390

SALADS


🌿 ½	Greek salad with olives, capers, feta cheese and Ramiro pepper	440/690
NEW	Crab and tomatoes salad	940
½	Nicoise with tuna, poached egg and anchovies	540/860
½	Calamari with crispy zucchini in Asian sauce with baby potatoes	440/690
NEW	Green salad avocado, courgette, mache, broccoli, beans, lime-mirin sauce	790
🌿	Avocado with quinoa with feta cheese and baked pepper	620
🌿	Burrata with tomatoes	790
½	Caesar with chicken	460/640
½	Caesar with shrimps	490/820

SOUP

Farm chicken broth 490
with duck tortellini

Onion soup 740
with gruyere cheese

 French soup Bouillabaisse 890
with seafood

 Pumpkin cream-soup with parmesan 540
We recommend adding shrimp +220

MEAT AND POULTRY

 Lamb shoulder 1 kg 3990
additional raw weight 100 g 320

Chateaubriand of beef fillet 1460
with baby potatoes, mushrooms and Demi-glace sauce

Veal cheeks 790
with vegetable salsa and mashed potatoes

Ribeye steak 300 g **Prime beef** 3490
with cherry tomatoes and Demi-glace sauce

Marble beef skirt steak 1490
with pepper sauce and sweet potato fries

Chopped steak 890
with poached egg and potato gratin

 Duck confit with gnocchi 1090
prunes and feta cheese

 Chicken breast with polenta 790
and cep mushrooms

Sauces


Nut / Creamy / Chimichurri / Blue cheese / Pepper 120

Demi-Glace 150

Beurre blanc / Pesto 160

ОВОЩИ

 Sweet potatoes fries 290 Cauliflower 520
with parmesan with blue cheese sauce

 Sicilian caponata 520 Zucchini 760
Eggplant 590 with stracciatella

Parmigiana Baby potatoes 340



Green asparagus 820 with mushrooms and onions
with Ber Blanc sauce

 preparing at the table

 vegetarian

 spicy ½ half a portion

FISH AND SEAFOOD

	Red King Crab claws ~ 500 g for 2 persons	4590
	Dorado baked in salt ~ 500 g for 2 persons with Vierge sauce	1990
	Octopus 1.5 kg for 2 persons additional raw weight 100 g	4590 390
	Shrimps Pil-Pil with olive oil sauce, spices and garlic	960
	Cod with Sicilian caponata	890
	Salmon with asparagus, broccoli and red caviar sauce	1560
	Blue-throated halibut with Beurre blanc sauce with vongole, spinach and baby potatoes	1290
	Octopus with baked potatoes and tomatoes and Salsa Verde	1690

PASTA AND RISOTTO

Pasta	Paccheri Carbonara	690
	Spaghetti Puttanesca with tuna	560
	Casarecce Cacio e Pepe	690
	Fettuccine with beef and eggplant	790
	Pappardelle with crab with creamy bisque sauce	1090
	Tagliatelle with shrimps with avocado cream	790
	Lasagna Bolognese	690
Ravioli	Caramelle with scallop and red caviar	970
	Ravioli with morel and mornay sauce	840
	Ravioli with shrimps and salmon with cream sauce and sage	720
Risotto	Risotto with mushrooms cep, nameko, oyster mushroom	840

You can add grated parmesan 20 g +170

DESSERTS

<small>SHOW</small>	Homemade ice cream for 2 persons with sherry Pedro Ximenez 20 y.o.	870 1290
<small>SHOW</small>	Crêpes Suzette for 2 persons crepes with Grand Marnier liqueur and fresh berries	1590
<small>NEW</small>	Crema Catalana with seasonal berries	520
<small>NEW</small>	Shu cake with custard cream	
	chocolate	240
	with black currant	220
	Greek olive	490
	with chocolate mousse and Italian vermouth	
	Anna Pavlova with fresh berries	590
	Chocolate Fondant	560
	with ice cream and berry sauce	
	Basque Cheesecake	520
	with cherry-port sorbet	
<small>SHOW</small>	Honey cake with fresh berries	580
<small>NEW</small>	Truffle 1 pc	110
<small>NEW</small>	Sorbet 60 gr	240
	sea-buckthorn / yuzu	
	with Limoncello Limonaie del Sole	+100





SPECIAL COCKTAILS

Author's cocktails are a special taste adventure that is worth experiencing. Alice Garden is not only spectacular author's cocktails, but also the only mobile bar station in Russia that turns the preparation of a drink into an expressive show on an individual order.

Immerse yourself in the world of exquisite tastes!

COCKTAILS

LIGHT

Uva <small>non-alco</small> <small>NEW</small> <i>vermouth non alc, cordial grapes-jasmine, tonic, jasmine tea</i> vol. 0% 540	Corn <small>non-alco</small> <small>NEW</small> <i>whiskey non alc, cordial popcorn, cordial lime, popcorn, lemon juice</i> vol. 0% 520	Dolce Vita <i>peach liqueur, white rum, apple juice, mint cordial, peach foam</i> vol. 10,3% 640	Passion <small>NEW</small> <i>white rum, cordial apricot coffee, peach espuma, honey, lemon juice</i> vol. 11,2% 660
Pineapple Daiquiri <i>white rum, pineapple juice, vanilla syrup, ginger, Angostura, egg white</i> vol. 11,6% 640	Desert Rose <i>hibiscus tea based liqueur, sparkling wine, blackberry syrup</i> vol. 11,7% 790	Neron <small>SHOW</small> <i>sloe gin, cherry liqueur, lapsang souchong tea</i> vol. 12,3% 970	Ikar <small>SHOW</small> <i>orange liqueur, peach liqueur, pineapple</i> vol. 12,4% 890



MEDIUM

Mirabelle <small>NEW</small> <i>plum tincture, melon liqueur, protein, lemon juice</i> vol. 12,8% 640	Maraschino <i>cherry liqueur, gin, blackberry syrup</i> vol. 13,1% 670	Raspberry Club <small>SHOW</small> <i>gin, raspberry, lemon, egg white</i> vol. 13,2% 940	Sandal Wood <small>SHOW</small> <i>gin, Mirto liqueur, spruce tonic</i> vol. 13,6% 980
Falerno <i>white rum, falerno liqueur, pineapple, orange, angostura</i> vol. 13,7% 690	Kaffir <small>NEW</small> <i>gin on kaffir-lime, vermouth, aloe, honey, lemon juice</i> alk. 14,5% 620	Crème de la crème <i>creamy rum, orange liqueur; bitter, orange juice, vanilla syrup, cream, muscat</i> vol. 15,3% 670	Sagan <i>vodka, sagan dalya, passion fruit, lime, vanilla</i> vol. 18% 590



STRONG

Flamingo <small>SHOW</small> <i>pomegranate tincture, tequila, pink gin, lemon juice</i> vol. 18,8% 970	Espresso Martini <small>SHOW</small> <i>bourbon, coffee liqueur, Frangelico liqueur, espresso</i> vol. 19,8% 980	Lemon Sorgo 3.0 <i>basil, white rum, elderflower syrup, lemongrass</i> vol. 21,2% 650	Violet <i>blackcurrant liqueur, white rum, gin, violet liqueur, egg white</i> vol. 21,6% 640
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Preparing at the table



Photos of cocktails



BAR

CLASSIC COCKTAILS

Mojito <i>non-alco</i>	420
Piña Colada <i>non-alco</i>	420
Mojito Raspberry <i>non-alco</i>	440
Aperol Spritz	690
Negroni	660
Mojito	590
Mojito Raspberry	660
Margarita	690
Piña Colada	590
B-52	490
Daiquiri	490
Long Island	680
Martini Bianco & Tonic	510
Bombay & Tonic	710
Gluhwein	420
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Martini Fiero & Tonic <i>when ordering two Martini Fiero & Tonics you get olives as a gift</i>	570

WINE BY THE GLASS

WHITE

125 ml

2022 Vinho Verde Mare&Grill, Quintas das Arcas Portugal	490
2023 Riesling River Route, Reh Kendermann Rheinhessen, Germany	580
2022 Gruner Veltliner Niederosterrech, Topf Lower Austria	680
2021 Vermentino, Poggio Roveto Tuscany, Italy	740
2022 Sauvignon Blanc Guy Allion, Domaine Du Haut Perron Loire, France	830
2020 Le Tutti Frutti de Stephane, Les Vins Pirouettes <i>coravin</i> Alsace, France	920
2022 Chablis, Domaine Vincent Wengier <i>coravin</i> Burgundy, France	1280

RED

125 ml

- 2020 Shiraz Darling River, Paul Sapin 490
South-East Australia
- 2021 Chianti Sant'Orsola, Fratelli Martini 590
Tuscany, Italy
- 2021 Zweigelt Reserve, Heninger Edelweisshof 680
Lower Austria
- 2020 Merlot Reserve, Golubitskoe Estate coravin 760
Krasnodar, Russia
- 2022 Malbec Vive, Alta Vista 810
Mendoza, Argentina
- 2020 Bourgogne Pinot Noir, Doudet Naudin coravin 1280
Burgundy, France

SPARKLING

125 ml

- NV Prosecco Bruni Brut 660
Veneto, Italy
- 2021 Cremant de Alsace, Arthur Metz Brut 740
Alsace, France

PINK

125 ml

- 2022 Garnacha Rose, Casa Albali 610
Valdepenas, Spain

SWEET

100 ml

- 2021 Aroma, Krinitza Winery coravin 890
Krasnodar, Russia
- 1995 Rivesaltes, M.Chapoutier coravin 1090
Languedoc, France

BEER

DRAFT BEER

440 ml

- Spaten 410
German lager, Russia, vol. 5,2%, den. 11,5%
- Franziskaner 420
Wheat unfiltered, Russia, vol. 5,0%, den. 11,8%
- Rouge de Bruxelles 570
Cherry ale, Belgium, vol. 7,0%, den. 13,0%
- Bourgogne des Flandres 590
Brown aged ale, Belgium, vol. 5,0%, den. 14,0%

CSet of 3 beers 3*130 ml 490

BOTTELED BEER

Rebel <i>non-alco</i>	500 ml	460
Czech lager, Czech Republic, vol. 0,5%, den. 13,2%		
Maisel's Weisse <i>non-alco</i>	500 ml	590
Wheat unfiltered, Germany, vol. 0,4%, den. 11,8%		
Queency Bullevie	500 ml	640
English style, Russia, vol. 5,5%		
Bullevie Rose	750 ml	1460
French style, Russia, vol. 5,5%		

Spirits

WHISKEY

SCOTTISH BLENDED

40 ml

Dewar's White Label	440	12 y.o. Chivas Regal	720
8 y.o. Dewar's	580	Monkey Shoulder,	960
Ballantine's Finest	450	Smokey Monkey	

SCOTTISH SINGLE MALT

40 ml

12 y.o. Auchentoshan	960	18 y.o. Glenfiddich	1690
3 y.o. Auchentoshan American Oak	720	14 y.o. Glenmorangie The Quinta Ruban	1190
12 y.o. Singleton	790	10 y.o. Glenmorangie	860
12 y.o. Glenlivet Excellence	780	12 y.o. Macallan	1870
16 y.o. Aberlour	1190	18 y.o. Macallan	2980
12 y.o. Glenfiddich	980	10 y.o. Laphroaig	1080

IRISH WHISKEY

40 ml

Jameson	490
Kinahan's The Kasc M	670
14 y.o. Kinahan's Amarone Cask	1480

JAPANESE WHISKEY

40 ml

Nikka Days	870
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AMERICAN WHISKEY

40 ml

Jim Beam	490	Jack Daniel's	520
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VODKA

40 ml

Tsarskaya original Russia	280	Beluga Hunting Berry Russia	370
Tsarskaya gold Russia	290	Tselovalnik Russia	390
Beluga Noble Russia	370	Onegin Russia	390
Beluga Transatlantic Racing Russia	390	Grey Goose France	490
Beluga Gold Line Russia	590	Polugar rye Poland	580
Beluga Hunting Herbal Russia	370	Polugar №3 Borodinsky with cumin	440

HOMEMADE TINCTURES

40 ml

Limonchello	280	Cherry	280
Red currant with mint	280	Raspberry with gin	280

Set of 3 pcs	790	Set of 6 pcs	1490
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COGNAC

40 ml

Ararat Any Armenia	460	Martell VSOP France	1080
Ararat Apricot Armenia	480	Remy Martin VSOP France	1090
Armenian brandy Noy Classic 10 y.o. Armenia	490	Remy Martin XO France	2180
Roulet Grande Champagne VS France	570	Courvoisier XO France	3190
Roulet Grande Champagne VSOP France	690	Hennessy VSOP France	1290
Martell VS France	760	Hennessy XO France	2890
		Camus ile de Re France	760

ARMAGNAC

40 ml

Janneau VS
France

540

CALVADOS

40 ml

Pere Magloire Fine VS
France

480

Coquerel VSOP
France

640

PORTO AND SHERRY

Valdespino Pedro Ximenez
Spain

40 ml 680

Fino Inocente Valdespino
Spain

60 ml 590

Osborne Bailen Oloroso
Spain

60 ml 520

Kopke Fine Ruby
Portugal

60 ml 420

Churchill's 10 y.o. Tawny Port
Portugal

60 ml 970

Cruz Vintage 2014
Portugal

60 ml 1180

RUM

40 ml

Oakheart Original
Italy

370

Barcelo Gran Anejo
Dominican Republic

390

Havana Club 3 y.o.
Cuba

390

Plantation Three Stars
Barbados

440

Havana Club Anejo
Especial
Cuba

450

Bumbu 15 y.o.
Barbados

670

Havana Club Anejo
7 Anos
Cuba

490

Zacapa Gran Reserva
23 y.o.
Guatemala

1190

TEQUILA 40 ml

Olmecca Blanco Clasico	460
Mexico	
Jose Cuervo, Especial, Silver	460
Mexico	
Jose Cuervo 1800 Reposado	640
Mexico	

GRAPPA 40 ml

Morbida Mazzetti Classica 1846	360
Italy	
Sibona Nebbiolo	470
Italy	
Nonino Vendemmia Riserva di Annata	480
Italy	
Sibona Riserva Sauternes	560
Italy	

GIN 40 ml

Tselovalnik Gin	410
Russia	
Beefeater Dry Gin	440
England	
Bombay Sapphire	490
England	
Mare Capri	650
Spain	

VERMOUTH 40 ml

Martini Bianco	290	Martini Rosso	290
Italy		Italy	
Martini Fiero	290	Martini Extra Dry	290
Italy		Italy	

LIQUEUR 40 ml

Limoncello	320	Sambuca	380
Limonaie del Sole		Italy	
Italy		Absinth	490
Becherovka	360	Czech	
Czech		Campari	390
Jagermeister	380	Italy	
Germany			

SOFT DRINKS

SPECIAL LEMONADES

450/900 ml

Mango-jasmine	390/740
mango, jasmine, strawberry, mango-passion fruit-coconut cordial	
Lychee-blackberry	390/740
lychee, blackberry, coconut, lime, lemon	
Passion fruit-ginger	390/740
passion fruit, ginger, lemon	

SOFT DRINKS

Dausuz	500/850 ml	340/520
sparkling / still		
Acqua Panna	250/750 ml	420/750
still		
San Pellegrino	250/750 ml	440/850
sparkling		
Homemade berry drink	220/1000 ml	250/890
sea-buckthorn / lingonberry/ black currant		
Juice	220/1000 ml	290/590
orange / apple / cherry / tomato		
Cola	275 ml	240
Orange	275 ml	240
Tonic Evervess	250 ml	240



FRESH JUICE

200 ml

Orange	390	Celery	390
Grapefruit	390	Apple	390
Carrot	320	Pineapple	590

COFFEE JULIUS MEINL

Ristretto	25 ml	230	Matcha latte	320 ml	390
Espresso	40 ml	230	Raf coffee	320 ml	380
Americano	160 ml	240	Irish	160 ml	590
Cappuccino	220 ml	290	Flat white	220 ml	390
Latte	320 ml	320			

Adding

Milk	100 ml	40	Coconut milk	100 ml	120
Cream	50 ml	70	Almond milk	100 ml	120
Soy milk	100 ml	90			

TEA COLLECTION

500/800 ml

Green tea

Japanese sencha					390/570
Jasmine					470/590
Ginseng «Dragon flight»					490/640

Black tea

Assam					390/570
Earl Gray					470/590
Pu-Erh					490/640

Red tea

Dianhong					490/640
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Oolong

Milk oolong					490/640
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Herbal and fruit tea

Krasnopolyansky blend					470/590
Fireweed herb tea with honey					470/590
Carcade					470/590
Sagan Dalya					520/690

SPECIAL TEA

500/800 ml

Sagan Dalya with passion fruit	590/790
sagan Dalya, apple, lemon, vanilla	
Grenade with carcade <small>NEW</small>	590/790
grenade, carcade, grenadine	
Aloe with apple <small>NEW</small>	590/790
sencha, apple, aloe, honey, lime, mint	
Pu-Erh with cherry	590/790
pu-Erh, cherry juice, cinnamon, starship anise, honey	
Sea-buckthorn with orange	590/790
sea-buckthorn, assam tea, orange, honey	
Raspberry with ginger and mint	590/790
raspberry, ginger, mint, lemon	
Taiga-blend <i>served with honey</i>	560/760
linden, fireweed leaves, pine buds, St John's Wort, juniper berry	
Moroccan <i>served with honey</i>	560/760
starship anise, thyme, cardamom, cinnamon, cloves, mint, assam tea	

Adding

Thyme	70	MeΔ	140
Mint	70	Set of spices	90
Lemon	70	cinnamon, cloves, cardamom, anise, nutmeg	
Ginger	70	Lingonberry mint jam	140
